

Under 1 hour (+ marinating time)

Serves 4

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This recipe is brought to you by [Nederburg wines](#). Find the perfect wine pairing for this chicken recipe below.

Ingredients

Marinade:

- 2 Tbsp (30ml) olive oil
- 1 onion, finely chopped
- 2 cloves garlic, crushed
- ½ cup (125ml) tomato sauce
- 1 cup (250ml) Nederburg Baronne
- 1 tsp (5ml) chipotle chilli spice (smoked paprika works well too)
- 2 sprigs rosemary
- Salt and milled pepper
- 4 chicken quarters
- 4 medium potatoes or sweet potatoes, cut into 8 wedges each and parboiled
- 3 Tbsp (45ml) olive oil
- 6 whole cloves garlic
- 2 tsp (10ml) Cajun spice mix
- Salt and milled pepper

Method

1. Heat oil over a medium-low heat and sauté onion for about 8 minutes, or until soft.
2. Add garlic and cook for another minute.
3. Stir in remaining marinade ingredients and leave to simmer for 10 minutes.
4. Remove from heat and blitz until smooth using a stick blender or food processor. Cool completely.

5. Marinate chicken overnight in marinade mixture. (You can also simply baste with mixture as you cook, if short on time.)
6. Preheat it to 200°C.
7. Place chicken on a lined baking tray, spooning over any marinade.
8. Roast chicken for 40 minutes (or until the chicken is cooked), basting chicken every 10 minutes with pan juices and sauce. (You can also cook chicken on the braai, take care not to let marinade burn.)
9. Grill for 5-10 minutes at the end, if you'd like a charred effect.
10. For potato wedges, carefully toss parboiled wedges in olive oil, garlic, Cajun spice mix and seasoning.
11. Roast potatoes on a lined baking tray, making sure they are in a single layer, for 30 minutes - or until crispy and golden - and toss them at the 15-minute mark.
12. Serve chicken and potato wedges with a salad and a creamy dipping sauce for the wedges. Savour with a glass of Nederburg Baronne.

Wine pairing

Nederburg



Nederburg Baronne is a Cabernet Sauvignon-based blend that includes a touch of spicy Shiraz. With a pairing like this, your guests drumming their forks and glasses for more!

COOK'S NOTE

Want to save time? Make this sauce up to a week in advance, storing in the fridge. You can also choose to use store-bought wedges dusted with Cajun spice instead.

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